The Creative Homemaking Guide to

Muffin Recipes

by Rachel Paxton

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Carrot-Raisin Muffins

1/2 cup brown sugar
1/4 cup butter, softened
2 eggs
1/2 cup raisins
1 cup sour cream
1 1/2 cups flour
1 teaspoon baking soda
1 cup carrots, shredded
1/2 cup unsweetened coconut, flaked
1 teaspoon cinnamon

Preheat oven to 350 degrees. In a large bowl, beat sugar and butter together until they are well mixed (about 2 minutes). Add sour cream and eggs. Beat egg mixture until it is well mixed. Stir in carrots, coconut, and raisins by hand. In a medium-sized bowl, stir together flour, baking soda, and cinnamon. Add flour mixture to sour cream mixture and stir to blend. Spoon mixture into greased muffin tins. Bake for about 20 minutes, until slightly browned.

Blueberry Muffins

1 egg
1 1/2 cups flour
1/2 cup milk
2 teaspoons baking powder
1/4 cup vegetable oil
1/2 teaspoon salt
1/2 cup sugar
1 cup blueberries

Preheat oven to 400 degrees. In a large bowl, beat the egg, milk, and oil. Stir in sugar, flour, baking powder, and salt. Stir in blueberries. Bake in muffin tins for 20 to 25 minutes.

Spiced Apple Muffins

3 cups flour
2 eggs, well beaten
4 teaspoons baking powder
1 1/4 cups milk
3 tablespoons sugar
2 teaspoons salt
1/2 cup shortening
1 cup apples, chopped
2 tablespoons sugar
1/4 teaspoon cinnamon

Preheat oven to 425 degrees. Mix together flour, baking powder, 3 tablespoons sugar, and salt. Cut in shortening with a fork until mixture is very fine. Stir in eggs and milk. Add apples. Spoon mixture into muffin tins. Mix together 2 tablespoons sugar and cinnamon. Sprinkle cinnamon mixture on top of muffins. Bake for 25 minutes.

Morning Glory Muffins

1/2 cup raisins
2 cups flour
1 cup sugar
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons cinnamon
3 eggs
2 teaspoons vanilla
1/3 cup vegetable oil
1/3 cup applesauce
2 cups grated carrots
1 large green apple, grated
1/2 cup sliced almonds
1/2 cup shredded coconut

Preheat oven to 350 degrees. Soak raisins in hot water for 30 minutes; drain. Mix flour, sugar, baking soda, cinnamon, and salt. Stir in raisins, carrots, apple, almonds, and coconut. Beat eggs, oil, applesauce, and vanilla together. Stir into first mixture until just combined. Bake in greased muffin tins 20 to 22 minutes. Cool 5 minutes.

Cheddar Bran Muffins

1 1/4 cups buttermilk
1 cup whole bran
1/4 cup shortening
1/3 cup sugar
1 egg
1 1/2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup grated cheddar cheese

Preheat oven to 400 degrees. Pour buttermilk over bran in small bowl, let sit until the bran softens. Cream shortening and sugar until light and fluffy. Beat in egg. Sift together flour, baking powder, salt, and baking soda. Add to creamed mixture alternately with milk and bran mixture. Stir in cheese. Fill greased muffin pans 2/3 full. Bake for about 30 minutes. Makes 12 muffins.

Ginger Cheese Muffins

2 cups flour
3 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon ginger
1/2 teaspoon salt
1 egg, well beaten
1/2 cup milk
1/2 cup molasses
4 tablespoons butter, melted
3/4 cup grated cheddar cheese

Preheat oven to 425 degrees. Sift together dry ingredients. Combine egg, milk, and molasses. Add to dry ingredients, stirring constantly. Beat until just barely smooth. Add butter and stir in cheese. Fill muffin pans 2/3 full. Bake for 10 to 15 minutes. Makes 16 muffins.

Banana Muffins

2 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups ripe bananas, mashed
1/4 cup milk
1 tablespoon sugar
1/2 teaspoon cinnamon

Preheat oven to 375 degrees. Combine flour, baking powder, and salt. In another bowl, cream the butter and sugar until light and fluffy. Add eggs one at a time and then beat in vanilla. Combine bananas and milk. On low speed, stir the flour into the egg mixture alternately with the bananas, stirring until just combined. Fill muffins pans 2/3 full. Combine 1 tablespoon sugar and the cinnamon and sprinkle over muffins. Bake 20 to 25 minutes. Cool in pan for 5 minutes. Makes 12 muffins.

Rhubarb Muffins

1 1/4 cups firmly packed brown sugar
1/2 cup vegetable oil
1 egg
2 teaspoons vanilla
1 cup buttermilk
1 1/2 cups diced rhubarb
1/2 cup chopped nuts (optional)
2 1/2 cups flour, unsifted
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
Topping:
1 tablespoon melted butter
1/3 cup sugar
1 teaspoon cinnamon

Preheat oven to 400 degrees. In a large bowl, combine sugar, oil, egg, vanilla, and buttermilk. Beat well. Stir in rhubarb and nuts. In a separate bowl, stir together flour, baking soda, baking powder, and salt. Stir into rhubarb mixture until just blended. Fill muffin pans 2/3 full and sprinkle topping on top. Bake for 20 to 25 minutes. Makes 20 muffins.

Spice Muffins

2 cups flour
1 egg, well beaten
1/2 cup sugar
1 cup milk
1/4 cup butter, melted
1 teaspoon each of ginger, nutmeg, cinnamon
3 teaspoons baking powder
1 teaspoon salt

Preheat oven to 425 degrees. Sift together dry ingredients. Combine egg, sugar, shortening, and milk. Add dry ingredients. Beat until just barely smooth. Fill muffin tins 2/3 full. Bake for 15 to 20 minutes. Makes 12 muffins.

Whole Wheat Muffins

1 cup flour
1 cup milk
1 egg, beaten
2 tablespoons sugar
1 cup whole wheat flour
1 teaspoon salt
3 tablespoons melted shortening
4 tablespoons baking powder

Sift flour; add baking powder, salt, sugar, and wheat flour. Combine egg, milk, and shortening. Pour into flour, stirring to moisten. Do not beat. Fill greased muffin tins 2/3 full. Bake for 400 degrees for 20 to 25 minutes. Makes 12 to 15 muffins.

Honey Muffins

2 cups flour
1 teaspoon salt
3 teaspoons baking powder
1 cup milk
4 tablespoons honey
1 egg, beaten
1/4 cup melted butter

Preheat oven to 400 degrees. Sift together dry ingredients. Combine milk, honey, egg, and butter. Add to sifted flour mixture. Stir quickly, just to moisten ingredients. Fill greased muffin pans 1/2 full. Bake for 25 to 30 minutes. Makes 12 muffins.

Sour Cream Muffins

1 1/3 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons sugar
1 egg, well beaten
1 tablespoon butter, softened
1 cup sour cream

Sift dry ingredients. Stir together egg, butter, and sour cream, blending well. Add dry ingredients and stir only until moistened. Fill greased muffin pans half full. Bake at 400 degrees 20 to 25 minutes. Makes 12 muffins.

Scotch Oatmeal Muffins

1 cup quick oats
1 cup buttermilk
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1 egg, slightly beaten
1/3 cup brown sugar
1/3 cup vegetable oil
3/4 cup chopped dates, nuts, or raisins

Preheat oven to 400 degrees. Stir together oats, buttermilk, flour, baking powder, salt, and baking soda, blending well. Add egg. Stir in brown sugar and oil. Stir until blended, and then stir in dates. Fill greased muffin pans 2/3 full. Bake for 20 minutes. Makes 15 muffins.

Hawaiian Muffins

4 cups flour
2 tablespoons baking powder
1/2 cup sugar
1 teaspoon salt
4 eggs, beaten
1 1/2 cups milk
1/2 cup butter, melted
1 1/2 cups drained, crushed pineapple

Sift dry ingredients. Add eggs, milk, and butter. Stir until smooth. Add pineapple, mixing well. Spoon into greased 3-inch muffin pans, filling 3/4 full. Bake at 425 degrees for 20 to 25 minutes. Makes 24 muffins.

Applesauce Oatmeal Muffins

1 1/2 cups quick cooking oats
3/4 teaspoon cinnamon
3/4 teaspoon baking soda
1/2 cup milk
3 tablespoons vegetable oil
1 1/4 cups flour
1 teaspoon baking powder
1 cup applesauce
1/2 cup brown sugar
1 egg white

Preheat oven to 400 degrees. Combine oats, flour, cinnamon, baking powder, and baking soda. Add brown sugar, oil, egg white, milk, and applesauce. Fill muffin tins almost full. Bake 20 minutes. Makes 12 muffins.

Date Nut Muffins

1 1/2 c. All Bran cereal
1 c. milk
1 1/4 c. flour
3 tsp. baking powder
1 tsp. salt
1/3 c. sugar
1 egg
1/4 c. melted shortening or vegetable oil
1/2 c. finely chopped dates
1/4 to 1/2 c. chopped nuts

Add milk to All Bran and let soak 5 minutes. Add slightly beaten egg, oil, and sugar. Sift flour, baking powder, and salt. Add to first mixture. Fold in dates and nuts. Pour into greased muffin tins and bake at 400 degrees for 20 minutes.

Honey Corn Muffins

1/2 c. yellow cornmeal
1/2 c. flour
1/2 tsp. salt
2 tsp. baking powder
1 egg
2 tbsp. honey or molasses
2 tbsp. vegetable oil
1/2 c. milk

Mix and sift dry ingredients. Mix egg and milk and stir into dry ingredients. Stir in oil. Drop into greased corn stock pans or muffin tins. Bake at 425 degrees for 17 minutes. Makes 12.

Squash Muffins

3 c. flour
4 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
3/4 c. sugar
2 eggs, beaten
1 c. milk
1 c. cooked winter squash
1/2 c. vegetable oil
1 c. raisins

Sift together flour, baking powder, salt, cinnamon, and nutmeg. Combine eggs, milk, squash, and oil. Add raisins to flour mixture. Add sugar to egg mixture. Combine 2 mixtures and stir until just blended. Fill greased muffin cups 2/3 full. Bake at 400 degrees for 15 to 18 minutes or until golden brown. Makes 24 muffins.

Peanut Butter Muffins

2 c. flour
1/2 c. sugar
3 tsp. baking powder
1/2 tsp. salt
1/2 c. chunky peanut butter
2 tbsp. butter
1 c. milk
2 eggs, beaten
Topping:
2 tbsp. butter, melted
1/2 c. sugar
2 tsp. ground cinnamon

Stir together flour, 1/2 c. sugar, baking powder, and salt. Cut in peanut butter and 2 tbsp. butter until mixture resembles coarse crumbs. Add milk and eggs all at once, stirring until just moistened. Fill greased muffin pans 2/3 full. Bake at 400 degrees for 15 to 17 minutes. Immediately brush tops of muffins with the 2 tbsp. of melted butter. Combine the 1/2 c. sugar and cinnamon, and sprinkle on muffins. Makes 15 to 18 muffins.

Maple Corn Muffins

1 1/3 c. flour
2/3 c. cornmeal
3 tsp. baking powder
1/2 tsp. salt
2 eggs
2/3 c. milk
1/3 c. maple syrup
1/2 c. melted shortening or oil

Combine dry ingredients and set aside. Beat eggs; add milk, syrup, and shortening. Mix well. Add dry ingredients; mix just enough to moisten. Spoon into 12 greased muffin tins. Bake at 425 degrees for 25 minutes.

Wheat Germ Muffins

1 c. sifted flour
1 tbsp. baking powder
1 1/2 tsp. salt
1/4 c. honey
1/2 c. wheat germ
1 egg, beaten
1/4 c. oil
1/2 c. oats
3/4 c. milk
1 c. dates
Sift together flour, baking powder, and salt. Add other ingredients, stirring until just moistened. Spoon into 12 greased muffin tins. Bake at 400 degrees for 20 minutes.